Parrot cake

200 g softened butter or margarine
300 g all-purpose flour
300 g sugar
4 eggs
1 package baking powder
¼ l sour cream/crème fraîche
1 package chocolate coating
food colours

Mix the first six ingredients together.
Divide the dough and fill it into three different dishes.
Dye every part of the dough with different colours, dish one with blue, dish two with red and dish three with green (or whatever colours you have).
Blot the different coloured dough alternating into a greased baking tin.
Bake at 200°C for 35 minutes.
Let cool before topping with chocolate coating.